

Country Parks

Event catering

hants.gov.uk/countryside-events



Event catering menus

Country Parks

Our experienced catering team offers a range of delicious menus across our countryside venues – perfect for welcoming guests and adding a touch of indulgence to your day. Select your favourite dishes to craft your perfect menu.

At some of our sites you can even hire a BBQ for relaxed, outdoor dining.

Prefer to bring your own caterers? We welcome external catering teams, giving you even more freedom to tailor to your tastes.

If you or anyone in your party has a food allergy, intolerance or other dietary requirement, please speak to us before booking so we can ensure your needs are safely and deliciously catered for.



River Hamble Country Park



Queen Elizabeth Country Park



Royal Victoria Country Park



Lepe Country Park

What's available at a glance

	Lepe Country Park The Lookout	Queen Elizabeth Country Park Cannonball and Coney Acres fields	Queen Elizabeth Country Park Casson Room	River Hamble Country Park The Barn	Royal Victoria Country Park Oak field	Staunton Country Park
Canapés	✓	—	✓	✓	✓	Staunton Country Park has its own team offering weekend catering tailored to your event. Contact us for details.
Hot fork buffet	✓	—	✓	✓	✓	
Grazing buffet	✓	—	✓	✓	✓	
Afternoon tea	✓	—	✓	✓	✓	
Drinks packages	✓	—	✓	✓	✓	
BBQ to hire	—	✓	—	—	✓	
External caterers welcome (subject to terms and conditions)	✓	✓	✓	✓	✓	✓

Canapés

Three for £10 per person / four for £13 per person / five for £15 per person

Start with a selection of carefully prepared canapés – ideal for keeping guests satisfied.

Mini steak and ale pie.

Mini chicken and tarragon pie.

Honey and mustard glazed cocktail
Lincolnshire sausages.

Mini Yorkshire pudding, rare roast beef,
horseradish crème fraîche.

Satay chicken skewers with satay
sauce.

Chinese glazed belly pork squares.

Turkish lamb flatbread, red onion, mint
yoghurt, sumac, and pomegranate.

Ciabatta toast with country pate,
red onion chutney.

Mini smoked salmon and cream
cheese bagels.

Thai spiced fishcakes with sweet
chilli sauce.

Smoked haddock fishcakes with
tartare sauce.

Bloody Mary shots with a tiger
prawn garnish.

Tempura butterfly prawns with
sweet chilli sauce.

Bruschetta with green pesto and
mozzarella.

Mini cherry tomato and Dorset
cheddar quiche.

Roasted red pepper tortilla
(Spanish omelette).

Roasted pepper and feta cheese tart.

Tempura vegetables with sweet
chilli sauce. **vgo**

Onion bhajis with mango chutney. **vgo**

Croustade roasted aubergine pate
with green olives. **vgo**

Panko breaded chestnut mushrooms
with garlic mayo. **vgo**

vgo - Vegan option available



Hot fork buffet

from £22 per person

Our hot fork buffet menu has a range of tasty and satisfying dishes created using fresh and local produce.

Select two items for all guests from a choice of:

Beef bourguignon.

Roasted breast of chicken, white wine and New Forest mushroom sauce.

Butter chicken curry.

Slow roast belly pork with chickpeas, chorizo and tomato.

Creamy fish pie with Dorset coastal cheddar mash.

Beef lasagne verdi.

Chestnut mushroom and sweet pepper stroganoff. **vgo**

Mushroom and leek pie. **vgo**

Thai butternut squash and green bean curry. **vgo**

All served with seasonal vegetables, rosemary roasted potatoes, or basmati rice. Other menus are available on request.

Grazing buffet

from £18.50 per person

Keep guests refreshed into the evening with a relaxed selection of savoury bites and sweet treats

Deli-style sandwiches with a classic selection of fillings. **vgo**

Home baked sausage rolls.

Falafel bites. **vgo**

Savoury tartlets.

Fruit pots.

Deli style coleslaw.

Potato salad. **vgo**

Seasonal salad leaves. **vgo**

Triple chocolate brownie bites.

Frosted carrot cake.

Lemon drizzle cake.

vgo - Vegan option available



Afternoon tea

from £19.95 per person

Treat your guests to a classic British experience by adding an indulgent afternoon tea.

Selection of finger sandwiches with classic afternoon tea fillings.

Home baked fruit scones with Cornish clotted cream and strawberry preserve.

Mini sausage rolls.

Vol au vents with New Forest mushroom and Dorset cheddar filling.

Sweet bites from our homemade selection of macarons, cakes, and traybakes.

Pot of tea or coffee.

Add a dessert

£6 per person

Additional dessert options are available to suit your needs and your budget.

Options include:

Rich chocolate brownie.

Meringue nest with Chantilly cream and summer berries.

Sticky toffee pudding with toffee sauce and vanilla ice cream.

Lemon curd cheesecake with berry compote.

For full menu options and pricing, please enquire. Vegan options available on enquiry.

Drinks packages

Various prices

Pick from our selection of alcoholic and non-alcoholic drinks, perfect for toasts, celebrations, or simply adding a touch of sparkle to your event.

Add a glass of Prosecco £6 per person.

Prosecco selection a choice of four bottles for £100.

Bucket of beer 10 bottles of San Miguel or Moretti for £35, saving up to £10.

Bucket of cider 10 bottles of Bulmer's or Old Mout for £35, saving up to £10.

Bar tokens 10 tickets for £45.

Tokens can be used to purchase a measure of house spirit plus mixer, 330 ml beer/lager, 175ml glass of house wine or a soft drink.

Wine selection choose 4 bottles for £80.

Cocktail pitchers £24.

Choose from Caribbean spiced rum punch, mojito cooler, English garden cooler, or Long Island bourbon cooler.

Mocktail pitchers £18.

Refresher pitchers £12.

Choose from cucumber and mint, elderflower and lemon cooler, cranberry, ginger and mint cooler, or St Clements.

To discuss your ideas or make an enquiry, visit hants.gov.uk/countryside-events.

Please note: All prices are valid until the end of 2026 and may be subject to change thereafter.



Meetings and light bites

Various prices

Light bites

Sandwich selection from £9.50 per person

Deli-style sandwiches served on artisan breads, tortilla wraps, ciabatta or baguettes loaded with a classic selection of fillings.

Breakfast

Breakfast sliders £5.50 per person

Choose from smoked bacon, farmhouse or vegan sausage.

Freshly baked pastries £4.20 per person

A selection of mini croissants served with butter, preserves, mini pain au chocolate and mini fruit Danish.

Kids

from £10 per person

Hot food

Choose from cheese and tomato pizza, fish fingers, sausages and fries. Jelly pots, ice cream and fruit juice cordial.

Picnic

Sandwich selection, savoury pastries, vegetable sticks with hummus. Jelly pots, ice cream and fruit juice cordial.

Refreshments

Various prices

Tea and coffee selection
£3 per person

Tea, coffee and freshly baked biscuits £4.50 per person

Tea, coffee and cake £7 per person

Bottled water per litre £3.50

Elderflower fizz per litre £6.50



